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AROUND THE HOUSE

LITTLE HINTS THAT WILL SAVE TIME AND MONEY.

Excellent Method of Renovating Veil—Dressing for Black Goods—Washing Piano Is Better Than Polishing It.

Renovate Veils.—Cover a broomstick with white cotton cloth, the width of a veil. Roll carefully. Pin top and bottom. Steam over boiling water. They will look like new.

Yolk of Egg Removes Spots.—To take spots from wash goods, rub them with the yolk of egg before washing.

Black Goods Dressing.—Boil ten cents' worth of logwood bark in two quarts of water. When cool add two quarts of stale beer. Add water sufficient to cover goods; lift and stir goods occasionally until of an even black. Then rinse, partly dry and press.

Stop Sneaking Shoes.—Drive a peg in the sole.

Wash the Piano.—When your piano looks dull and dingy, don't daub on more polish, but simply wash it. Take any good pure soap, preferably white castile, and make a lather with tepid rainwater. Wash the piano carefully but thoroughly, using a piece of soft cheesecloth or clean chamois, and rub dry with clean cheesecloth. The piano will look like new. This is what is used in piano stores.

Triumph Furniture Polish.—One-half gallon raw oil, one pint turpentine, one-half pint alcohol, one-half pint benzine, one-half pint aqua ammonia. First remove all dust from article to be polished, then rub with a cotton flannel cloth dipped in the mixture.

Dingy Black Kid Gloves.—Renew black kid gloves by adding a few drops of ink to a tablespoon of olive oil. Apply with a feather and dry in the sun.

Beer Polish for Furniture.—First rub furniture clean with a woollen cloth wet with beer. Then boil a piece of wax the size of an egg, the same amount of sugar, in two cups of beer. When this is cold polish the furniture with it.

Oysters Escalloped in Ramequins. Stir half a cup of butter (generous if you like) into a cup, each, of grated bread crumbs (soft) and cracker crumbs. Have the oysters carefully rinsed with water, to remove bits of shell. Butter the ramequins, put in a layer of the buttered crumbs, then a layer of oysters and sprinkle them with salt and pepper; then add a sprinkling of buttered crumbs, a tablespoonful of oyster liquor or sherry wine, then a second layer of oysters; sprinkle with salt and pepper and cover with buttered crumbs. Leave the dish uncovered and bake about 20 minutes. Serve in the ramequin.

For the Flower Lover. Little Glass contrivances are to be bought that will assist in beautifying the home with a few flowers. They go into the bottom of a vase, and being pierced and open to the water underneath, a half dozen blossoms will stand apart gracefully and fill a fairly large vase. Home-made substitutes of cardboard, a little larger than the mouth of the bowl, or smaller if it flares and leaves a place whereon to rest the circle of pierced cardboard, answer the purpose very well, but they must be covered with the flowers and leaves.

About Curtain Poles. Often when moving into a new house there is the need for an extra long curtain pole and if one is not in a convenient place to purchase it, a substantial one can be made by properly cutting two for the purpose. Take two poles and lay side by side, then, with a saw cut diagonally through one end. This leaves both poles with sharpened ends which can be nailed together with fine long wire nails. They can be so cleverly adjusted that the mark is not noticeable.

Velvet Cake. Cream together one cup sugar and one-half cup butter. Break into this one egg and beat all together. Sift together one and one-fourth cups flour, one-third cup corn starch, one teaspoon of baking powder and pinch of salt, one-half cup sweet milk and another egg. Now add a little of the flour, the other egg and a little milk, beating each in thoroughly until all are gone. Bake in loaf tin 40 or 45 minutes.

Rust from Flatiron. To remove rust from flatirons rub them with a little warm grease and wrap them up in brown paper. Then dissolve a small piece of soda in hot water. Dip the irons in this; rub them dry, and put them to heat as usual. When ready to use rub them on a piece of brown paper that has a little powdered bath brick upon it.

Inexperienced Cook's Guide. A good rule for a young housekeeper in cooking vegetables is that all vegetables that grow above the ground should be put on to cook in boiling water; all that grow below the ground, except new potatoes, in cold water.

Graham Bread Without Yeast. Two cups graham, one cup wheat flour, one teaspoon soda, a little salt, one cup sour milk, one-half cup molasses, one cup cold water. Stir well, and bake at once.

French Eggplant. Slice an eggplant and fry each slice brown. Put a layer of them while hot in a baking dish, add a layer of cheese and then one of white sauce, until the dish is full, with cheese last. Brown in the oven.

CANDLES FOR DINNER TABLE.

Tallow Dips Will Answer the Purpose if Properly Prepared.

Candles add so much to the appearance of the dinner table that housekeepers should use them even more generally than is now the custom.

Often the expense proves a drawback, as these charming lights have a way of burning out very quickly.

When wax or prepared candles are used the cost is undoubtedly an item to be considered. The economical woman, however, will not choose these expensive varieties, but will buy instead, the ordinary tallow dips. These if kept in a cold place between meals will burn for three nights.

If these tallow dips are used in the porcelain candleholders they not only may be used longer, but none will know whether they are of the finest or poorest quality.

The first expense of the patent candles, while quite inconsiderable in itself, is very soon, more than equalized by the saving of being able to use the candle inside up to the tiniest tip.

Candles of any kind should be kept on the ice for at least 24 hours before being used. It will not only make them burn longer, but more brilliantly.

TO UTILIZE BITS OF SOAP.

It is Extravagant to Throw Away the Odds and Ends.

Soap left over from the toilet, the laundry and the kitchen is usually considered so much waste. It is thrown out, though probably most housewives have misgivings as to the extravagance of not using the last scrap of an expensive or good soap. But every small piece of soap should be saved. No matter to what tiny dimensions it has been reduced it will help to clean the bathtub and the stationary washstand. This may be accomplished by means of a substantial cotton or woolen bag, which should be about a foot square and made with a drawing string. Into it is dropped from time to time the bits of soap collected from the bedrooms, the bathroom, the laundry and the kitchen. The bag is closely drawn at the mouth and the string wound about the top and then tightly tied. When this bag is dipped into water the contents give forth plenty of suds and the whole may be used as a cleaning cloth to scrub the bathtub and marble bowl.

Corn Relish.

Materials—Two dozen ears of corn, six large white onions, one large, firm head of cabbage, six small red peppers, six large sweet peppers, one cup sugar, two quarts vinegar, one-quarter cup salt, two heaping tablespoonfuls ground mustard, two tablespoonfuls celery seed.

Way of Preparing—Take a sharp knife and, after husking, shave the corn from the cobs. Chop your cabbage, onions and peppers. Mix your mustard with one pint of your vinegar and mix all of the other ingredients. Then place the latter mixture of all the ingredients into a kettle and boil them 20 minutes, stirring all the time. Now add your mustard and vinegar mixture, bring to the boiling point once more, place in bottles and seal while hot. This relish is a fine accompaniment of cold meats.

Dark Fruit Cake.

Two eggs, one cup of sugar, one-half cup molasses, one-half cup butter, one-half cup milk, one-half teaspoon of soda, one cup of black coffee (or good without), one-fourth pound of raisins, one-fourth pound of currants, one-fourth pound of citron, one teaspoon of all kinds of spices, two and one-half cups of flour. Make one loaf. Bake two hours in moderate oven. I mix the soda, flour (sifted) together and then roll the fruit in it to prevent falling at the bottom, pinch of salt. Small seedless raisins are preferable. Large ones should be chopped.

Pineapple Tapioca.

Soak one cup tapioca, drain off water, and add juice two lemons and one-half cup of water; also add one-half pound shredded pineapple and its juice, and one and one-half cups sugar. Cook slowly until almost clear; stir carefully; put into this whites of three eggs well beaten. Serve ice cold with whipped cream.

Currant Cakes.

The following is adapted from a Greek recipe: One pound flour, one-half pound butter, three-fourths pound sugar, four eggs, one-half pound currants, well washed and dredged, one-half lemon, grated rind and juice, one teaspoon cinnamon, drop from a spoon on well buttered paper, lining a baking pan. Bake quickly.

White Wallpaper.

All white watered paper for walls has proved to be the relief sought by women of fastidious taste from the overfaded cretonne papers that become so exceedingly tiresome to the eyes and nerves. The effect of a room of which the walls are papered in white and furnished with cretonnes of a choice character, is charming.

Chestnut Salad.

For a dainty salad slice thin a dozen or two Italian chestnuts that have been bleached and cooked tender, and mix them with preserved cherries that have been cut in two. Dress with oil, lemon juice, salt and paprika, and serve in white lettuce leaves.

Hickory Nut Pie.

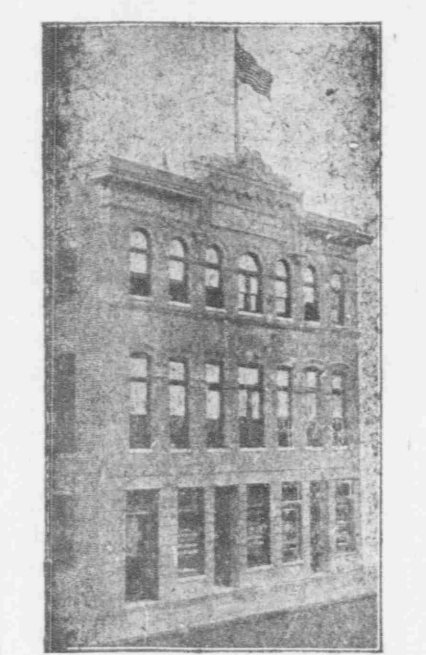
Mix thoroughly one cup of sugar, one-half cup of bread crumbs, two-thirds cup of hickory nut kernels and one tablespoon of flour. Fill pastry, cover with sweet milk; drop a few chunks of butter over the top and bake.

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Tomato Pilau.

Alternate layers of boiled rice and raw tomatoes in the baking dish. Sprinkle over each layer of tomatoes a little minced green pepper and tender young onion; also some previously stewed veal, chicken, or ham. Salt to taste. When the dish is full place a layer of green corn from the cob, and a little rolled cracker to give firmness, with bits of butter on top. Add a cup of veal broth, which must penetrate all of it, and bake half or three-quarters of an hour, according to degree of heat in the oven.

A Chocolate Affair.

Chocolate now is served at afternoon functions where tea once was considered the only proper beverage. At a charming afternoon affair given by a girl who had become tired of the beaten track of the usual "teas" the refreshments served were composed almost entirely of the chocolate variety. There were cups of hot chocolate with whipped cream, thin bread and butter sandwiches, with olives for a relish; this of course was followed by a chocolate ice, fancy chocolate cakes and chocolate bonbons.

To Remove Medicine Stains.

Stains made by medicine and liniment are often obstinate to remove in the hands of an amateur. Iodine marks may be removed by washing the spots with strong ammonia until it fades, after which wash with tepid water and strong soap.

Ammonia is equally good for removing cod liver oil stains. Fuller's earth made into a paste and thickly applied to the spots will also remove them.

Fairy Pudding.

One pint boiling water, stir into this three tablespoonfuls of cornstarch, mixed smooth with a little cold water, the juice of a lemon, piece of butter the size of a walnut and one beaten egg. It will thicken up nicely in three or four minutes. Then turn into mold. To be eaten with sugar and cream or rich milk.

Mexican Aloo.

Two tablespoonfuls of blanched almonds, three tablespoonfuls of rice. Grind the almonds fine first, then the rice, then mix; add a cup of sweet milk and cook in a double boiler until the mixture thickens. Add salt or sugar to taste and serve.

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